



# Castello Banfi

Brunello di Montalcino DOCG

1996

## VARIETY

100% Sangiovese Brunello

## DESCRIPTION

A classic from Banfi in Montalcino.

Vintage 1996 is not considered to be one of the best in terms of weather, which allowed for a greater productivity. Spring saw a good flowering without frosts and therefore greater quantities of fruit. Some excessive harvest rains compromised the otherwise optimal development of color, tannins and general good condition of the grape. Careful selection allowed for an elegant wine though not one destined for lengthy aging.

An elegant expression of Brunello, with forward, ready-to-drink flavor.

Deep red color, with a garnet hue. The aromas are very complex, with hints of plum jam, tobacco, and a note of licorice. Characterized by a powerful but soft structure, on the palate it is full and harmonious, with a very persistent finish. A Brunello di Montalcino ideal for a long aging.

## TECHNICAL NOTES



Soil: vineyards in the hill area of the estate, with low to moderate incline. The soils develop on different types of sediments, from the clay sands of the marine Pliocene, deep soils with abundant and calcareous stones, to the gray-blue clays which are moderately deep mineral soils that tend to retain humidity.



Trellising System: spurred cordon – Banfi alberello  
Vine Density: 2400 - 5500 vines/ha.  
Hectar Yield: 65 q/ha.



Fermentation: in temperature-controlled stainless-steel tanks  
Aging: 50% in Slavonian oak casks (60 – 120 hl) and 50% in French oak barriques for 2 years



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1978